

Gourmet INSPIRATIONS

As a business owner in a \$5 billion baking industry that is constantly evolving, according to the Baking Association of Canada, staying ahead of the curve is crucial to ensure customers continue choosing your store. To capture a piece of the pie, start by using quality dessert ingredients to create a gourmet destination and adding novel concepts such as frozen pops, frozen cupcakes or ice cream sandwiches to your store offerings. These innovative options provide consumers with an on-the-go treat that is simple to eat, or desserts to take home for a birthday party or celebration.

A GUIDE TO PREGEL'S

specialty

DESSERT INGREDIENTS

FLAVOUR PASTES and FORTEFRUTTO®

Highly concentrated flavours and pastes for desserts



From highly concentrated fruity flavours to creamy pastes and flavourings, PreGel offers a large variety of ingredients to fit all pastry and bakery needs. Easy-to-use and of the highest quality in the industry, our flavourings range from traditional taste to more seasonal and trendy and offer time-saving solutions for all kitchen preparations. Amongst the many applications with this line are gelato and sorbetto, frozen cakes and pops, cupcakes, and also drinks and pastries. A great asset for all pastry chefs, these pastes and fruit flavourings also include various diet options such as no sugar added or gluten-free to satisfy all customers' needs.



Panini Gelato



Frozen Cupcakes



Cakes & Entremets



Gelato

PRONTO PASTRIES

Specialty line of instant desserts

Pronto Pastries are PreGel's solution for kitchens in need of superior products and minimal labour. Created in half the time and easily proportioned for bakery items, Pronto Pastries are also great for mass production, making them ideal for catering as well. PreGel's Pronto Pastries taste delicious on their own or as a layer in verrines, entremets, monoportions, parfaits and much more!



GRAB 'N GO

PreGel's Pronto Pastries make great grab 'n go options in the front of your in-store bakery display case.



Crème Brûlée



Panna Cotta



Tiramisu



Pastry Cream

How PreGel Arabeschi® Tops the Rest:

The products are cross-functional and can be used in gelato, soft serve or pastry

They are ready-to-use straight out of the tin

The products work in both hot and frozen environments

The technology employed to produce Arabeschi® is unparalleled, allowing for crunch components to remain crunchy without becoming soggy



REVOLUTIONARY FILLING and TOPPINGS: ARABESCHI®

Finished sauces and coatings for desserts

Arabeschi® is Italy's delicious answer to dessert and drink garnishes, layers and fillings. PreGel's Arabeschi® line features 3-in-1 toppings, fillings and flavourings for enhancing desserts through their exceptional flavour, diverse texture and attention-grabbing visual appeal. Entice shoppers to eat with their eyes by incorporating this multifunctional, time-saving product line into your bakery.



Fruit Purées

FRESH FRUITS ALL YEAR LONG: MONTERICCO NATURAL FRUIT PURÉES

With only a limited selection of fresh fruits available all year long, preparing your customer's favourite dessert can be cumbersome out of season. Now with Montericco Natural Fruit Purées, you can choose between a selection of 24 fruit purées any time of the year. Easy to store frozen and convenient to use, these purées are packaged in 1kg jars and are an asset in the kitchen.

PreGel's Montericco Natural Fruit Purées are Canadian-made and Kosher certified. The Natural Fruit Purées can be used in pastries, frozen desserts, beverages, entrees, and appetizers. Montericco is the ideal secret ingredient to all pastry delicacies and sweets.

